

UNCLE BUCK'S

BREWERY & STEAKHOUSE

SOUPS

SOUP OF THE DAY	CUP 3.99
	BOWL 4.99

SALADS

STEAKHOUSE SALAD*	6.99
Mixed field greens, candied pecans, red onion, and goat cheese in creamy balsamic vinaigrette	
GORGONZOLA WEDGE SALAD	7.99
Wedge of iceberg lettuce with roasted tomatoes, crumbled gorgonzola and bacon	
TRADITIONAL CAESAR SALAD	5.99
Fresh Romaine with classic dressing, shaved parmesan cheese and homemade croutons	

TOP YOUR SALAD

Grilled Chicken	4.99
Grilled Shrimp	6.99
Seared Beef	7.99
Blackened Salmon	7.99

DESSERTS

KEY LIME PIE*	6.99
Our famous homemade Islamorada recipe, straight from the Florida Keys! Creamy key lime filling, simultaneously tart and sweet, cradled in our signature cashew and graham cracker crust and crowned with fresh whipped cream	
NEW YORK STYLE CHEESECAKE	5.99
Classic baked treat topped with choice of chocolate, caramel, or raspberry	
CHOCOLATE CAKE	6.99
Layers of rich chocolate mousse and moist chocolate cake build this double threat chocolate confection	

PECAN PIE*	5.99
Classic Southern housemade recipe chock full of fresh pecans in a light, flaky crust. Topped with real whipped cream	

Allergy Warnings: Please notify your server of any food allergies before placing order. Menu items may come in contact with seafood, proteins, nuts, dairy or gluten.

***Allergen Alert:** this product contains nuts.

***Notice:** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

APPETIZERS

ALLIGATOR	12.99	VENISON STUFFED MUSHROOMS	9.99
Hand-breaded tender American alligator in spicy breading		Mushroom caps stuffed with venison sausage, smothered in mozzarella and baked until golden and bubbly	
JUMBO ONION RINGS	7.99	BASS KICKIN'	7.99
Thick cut and served with chipotle ranch		BEER CHEESE DIP & PRETZELS	
HAND-CUT CALAMARI	9.99	Our house brew with soft pretzels	
Calamari fritti, sweet and spicy chili sauce		SMOKED WAHOO DIP	8.99
CHICKEN WINGS	9.99	Islamorada original, crisp cucumbers, crackers	
Available in buffalo or barbecue			

UNCLE BUCK'S® ENTRÉES

Add a house salad or cup of soup to any entrée for 3.49
Substitute onion rings for a side for 1.99 (** except where noted)

BREWMASTER FISH & CHIPS	12.99	CHOPPED STEAK†	13.99
Flaky whitefish, home-brewed Old Angler's Amber Ale batter, fries and coleslaw		10 oz chopped sirloin steak with a peppercorn sauce. Served with whipped potatoes and fresh vegetable	
COUNTRY FRIED STEAK	13.99	UNCLE BUCK'S RIBS	
Tenderized steak, battered and fried, topped with white country gravy and served with whipped potatoes and fresh vegetable		FULL RACK 20.99 HALF RACK 17.99	
CAJUN CATFISH	14.99	St. Louis-style ribs smoked until tender, brushed with hickory-smoked BBQ sauce and served with fries and coleslaw	
Spicy cornmeal breaded catfish fillets served with fries and coleslaw		MAPLE GLAZED SALMON*	16.99
FRIED SHRIMP	15.99	Sweet maple glaze, pecan butter, wild grain rice, fresh vegetable	
Large shrimp hand breaded and served with fries and coleslaw		CAJUN ALFREDO**	14.99
		Tender pasta in spicy alfredo with diced tomatoes, green onions and topped with blackened chicken	

STEAKS

Add a house salad or cup of soup to any entrée for 3.49

All steaks are served with a baked potato with butter and sour cream.

Load it up with cheese and bacon for 1.49. Substitute thick-cut onion rings for 1.99

BUFFALO FILET†	32.99	DELMONICO†	25.99
8 oz. of the most tender cut of free-range buffalo served with peppercorn sauce on the side		A 12 oz. well-marbled USDA® Choice ribeye	
BUFFALO SIRLOIN†	22.99	COWBOY RIBEYE†	32.99
10 oz. of lean and flavorful buffalo sirloin served with a peppercorn sauce on the side		A 16 oz. bone-in, well-marbled ribeye. The cowboy ribeye is our most delicious steak	
FILET MIGNON†		TOP SIRLOIN†	17.99
9 oz. barrel cut 29.99 6 oz. 22.99		10 oz. USDA center-cut lean top sirloin	
The filet is the leanest and most tender cut of beef		ADD ON TO ANY STEAK	
		Scampi Style Shrimp 6.99	
		Garlic Mushrooms 2.99	
		Peppercorn Sauce 1.99	

SANDWICHES & BURGERS

Served with french fries. Substitute onion rings for 1.99

Add a house salad or cup of soup to any entrée for 3.49

Gluten-free bun available for 2.00

RIBEYE STEAK SANDWICH†	14.99	UNCLE BUCK'S BURGER†	9.99
Grilled ribeye served on a toasted baguette with wild greens, bleu cheese crumbles and horseradish cream		Fresh steakburger, lettuce, tomato and onion	
FISH TACOS	12.99	WILD BOAR BURGER†	15.99
3 flour tortillas, blackened whitefish, chimichurri, cabbage slaw, sweet chili sauce, cotija cheese		Lean & flavorful, crisp bacon, pepperjack cheese, lettuce, tomato	
CAJUN RANCH CHICKEN SANDWICH	9.99	PECAN SMOKED BARBECUE PORK	10.99
Blackened chicken breast with smoky bacon, pepperjack cheese and chipotle ranch		Hand-pulled, sweet barbecue, onion strings	
		QUINOA BURGER	11.99
		Black bean and quinoa patty, fresh greens, chimichurri	

IN-HOUSE BREWED

PINT	5.50
23 OZ. BIG BEER	7.25
FLIGHT OF FIVE	10.00

Five small samples of your choice

KELLY'S KOLSH: **5.2% ABV**
Golden ale, moderately hopped. A very satisfying lighter ale that compliments the day. Light-bodied, rich flavored and smooth, good for any occasion.

BELFAST RESISTANCE RED ALE: **5.6% ABV**
Medium-bodied red ale, moderately hopped. Slightly reddish-copper in appearance, this ale is moderately hopped with a hint of Flaked Barley to give a nice, clean finish.

VOLFGANG'S ENIGMA HEFE-WEIZEN: **5.8% ABV**
Germain-style, unfiltered wheat beer. A traditional summer favorite. The Hefe-Weizen yeast strain imparts unique banana and clover flavors and aromas to the beer, which make it different than any other beer style.

OLD ANGLER'S AMBER: **4.6% ABV**
Traditional style Amber Ale, the fore runner between lighter and darker ales. Old Angler's Amber has a light amber hue, maintaining a mild flavor and low hop IBU. Smooth and satisfying.

BASS KICKIN' PALE ALE: **5.2% ABV**
Medium-bodied pale ale. Smooth and silky. Medium-bodied, nice Hop bitterness, and aroma from Amarillo and Cascade hops.

FOUR STROKE/SIXTY I.P.A.: **6.2% ABV**
Medium-bodied, unfiltered. American India Pale Ale uses two hop varieties: Amarillo and Citra with 4 pounds of Amarillo per barrel for an unfiltered, amber-colored, medium-bodied, highly bitter ale with a malty, sweet aftertaste.

ANDREAS FAULT BROWN ALE: **5.2% ABV**
Medium-bodied English Nut Brown Ale. This is a traditional English Nut Brown Ale that is made with a special blend of malts that give it a light brown color and a toasty, nutty flavor. It has a medium body and a smooth malty taste while carrying a slight hop flavor.

CAPT. BIGGLES ESB: **5.3% ABV**
Full-bodied ale. The blend of four different grains and three different hop varieties make this a full-bodied ale. Capt. Biggles has a reddish-brown color and generously hopped to balance a full bodied, malty character.

CABER TOSSING WEE HEAVY: **7.5% ABV**
Rich, malty, unfiltered. Full bodied Scotch Ale. This Scotch Ale is a strong, sweet, and very full bodied ale with predominate malt flavors. The use of roasted barley gives the beer a slight robust flavor to accentuate its extremely smooth taste.

STOUTS: **5.2% ABV**
A rotation of 3 different stouts on tap. All are brewed with nice, roasted malt, chocolate, roasted barley and/or oatmeal. Dark, malty roast flavors and a clean, smooth finish. Please ask which style is currently on tap.

TAKE HOME A GROWLER 25.00

FILL YOUR GROWLER 20.00

WINES

	Glass	Bottle
WHITES		
Riesling, Chateau Ste. Michelle	9.00	35.00
Moscato, Movendo	9.00	35.00
White Zinfandel, Beringer	6.50	24.00
Pinot Grigio, Cavit	9.00	35.00
Pinot Grigio, Estancia	9.00	35.00
Sauvignon Blanc, Santa Rita	8.00	30.00
Chardonnay, Lindeman's Bin 65	6.00	22.00
Chardonnay, Cupcake	10.00	42.00
Chardonnay, Kendall-Jackson	10.00	42.00

REDS		
Pinot Noir, Robert Mondavi Private Selection	9.00	30.00
Merlot, Beringer Founders' Estate	6.50	24.00
Cabernet Sauvignon, Santa Rita	7.50	31.00
Cabernet Sauvignon, 14 Hands	9.50	36.00
Cabernet Sauvignon, Louis M. Martini	16.00	65.00
Malbec, Alamos	9.00	32.00
Red Blend, Menage À Trois	8.00	30.00
Silver Oak Cabernet		122.00
Joseph Phelps Cabernet		137.00

COCKTAILS

PRO PATRÓN RITA 10.00
 Patrón Silver Tequila, Patrón Citronge, Island Oasis Margarita Mix

WATERMELON RITA 9.00
 1800 Reposado Tequila, DeKuyper Watermelon Pucker, Island Oasis Sour, Cranberry Juice

GRAND GOLD RITA 9.00
 Cuervo Gold, Grand Marnier, Island Oasis Margarita Mix

BAHAMA MAMA 8.00
 Sailor Jerry Spiced Rum, Cruzan Coconut Rum, Banana Liqueur, Island Oasis Sour, Orange and Pineapple Juice, Grenadine

HOUSE BREWED BLOODY BULL 8.00
 Kelly's Kolsh Ale, Spicy Tomato, Fresh Lime, Spiced Rum

TOP SHELF LONG ISLAND 9.00
 Tanqueray, Sailor Jerry Rum, Absolut, Cuervo Gold, Sweet & Sour, Splash of Cola

HOUSE-BREWED SODAS

IN-HOUSE BREWED SODA 2.59
 Root Beer, Cream Soda, or Black Cherry

TAKE HOME A GROWLER OF SODA 8.00



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